

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular	<input checked="" type="checkbox"/>		B	07/05/2017		PANDA EXPRESS	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint				12:50 PM	3:44 PM	GUA - PX, LLC	
Investigation			RATING	SANITARY PERMIT NO.		LOCATION (Address)	
Other:			8/19	170002232		# 1088 W. MARINE CORPS. DR., DEDEDO	
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY	
STALL STAND			1	969-8388	2	3	
					No. of Repeat Risk Factor/Intervention Violations		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Dement points

Compliance Status				COS	R	PTS
Supervision						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health						
2	IN	OUT	Management awareness, policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	IN	OUT	N/A	N/O		6
5	IN	OUT	N/A	N/O		6
Preventing Contamination by Hands						
6	IN	OUT	N/A	N/O		6
7	IN	OUT	N/A	N/O		6
8	IN	OUT				6
Approved Source						
9	IN	OUT				6
10	IN	OUT	N/A	N/O		6
11	IN	OUT				6
12	IN	OUT	N/A	N/O		6
Protection from Contamination						
13	IN	OUT	N/A			6
14	IN	OUT	N/A			6
15	IN	OUT				6
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	N/A	N/O		6
17	IN	OUT	N/A	N/O		6
18	IN	OUT	N/A	N/O		6
19	IN	OUT	N/A	N/O		6
20	IN	OUT	N/A			6
21	IN	OUT	N/A	N/O		6
Consumer Advisory						
22	IN	OUT	N/A			6
Highly Susceptible Populations						
23	IN	OUT	N/A			6
Chemical						
24	IN	OUT	N/A			6
25	IN	OUT				6
Conformance with Approved Procedures						
26	IN	OUT	N/A			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Dement points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33			Thermometer provided and accurate			1
Food Identification						
34	X		Food properly labeled; original container			1
Prevention of Food Contamination						
35	X		Insects, rodents, and animals not present			2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38			Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
Proper Use of Utensils						
40	X		In-use utensils: properly stored			1
41			Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
Utensils, Equipment and Vending						
44	X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45			Warewashing facilities: installed, maintained, used; test strips			1
46	X		Nonfood-contact surfaces clean			1
Physical Facilities						
47			Hot & cold water available, adequate pressure			2
48			Plumbing installed; proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51			Garbage/refuse properly disposed; facilities maintained			2
52	X		Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting: designated areas use			1
Documents and Placards						
54			Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) NERISSA M. LANDATO

DEH Inspector (Print and Sign) CLAIRE BATALI

Date: 7/05/2017

Follow-up (Circle one): YES NO

Follow-up Date: 07/15/17

Department of Public Health and Social Services
Division of Environmental Health

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ESTABLISHMENT NAME PANDA EXPRESS		LOCATION (Address) #1088 W. MAYNE CORPS. DR., DEDEDO
INSPECTION DATE 07/05/2017	SANITARY PERMIT NO. 170002232	PERMIT HOLDER CUA-PX, LLC

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
STIR FRIED CHICKEN / SERVICE LINE (HH)	145.0	* JUST THAWED RAW BEEF / WALK-IN CHILLER (CH)	47.0
TERIYAKI CHICKEN / SERVICE LINE (HH)	155.5	RAW CHICKEN / WALK-IN CHILLER (CH)	42.5
BELTING BEEF / SERVICE LINE (HH)	175.0		
HONEY WALNUT SHAMPOO / COOKING	178.0		
FRIED RICE / SERVICE LINE (HH)	177.0		
RAW MARINATED CHICKEN / CHILLER (CH)	42.0		
MARINATED BEEF / CHILLER (CH)	32.0		
MARINATED CHICKEN / CHILLER (CH)	41.0		
* MARINATED FISH / CHILLER (CH)	44.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED TODAY. PREVIOUS INSPECTION WAS AN ASSESSMENT DATED 06/22/2017. THE FOLLOWING WERE OBSERVED TODAY:	
02	EMPLOYEE HEALTH POLICY NOT PRESENT. EMPLOYEE HEALTH POLICY SHALL BE IN PLACE TO ENSURE TRAINING ON PROPER EXCLUSION / RESTRICTION OF SICK EMPLOYEES.	07/15/17
06	AN EMPLOYEE WAS SEEN CHANGING TASKS FROM WORKING THE CASH REGISTER TO SCOOPING / SERVING FOOD AND DRINKS WITHOUT WASHING HER HANDS. EMPLOYEES SHALL WASH THEIR HANDS WHEN CHANGING TASKS TO PREVENT CONTAMINATION OF FOOD BY HANDS.	07/15/17
20	POTENTIALLY HAZARDOUS FOOD / TIME & TEMPERATURE CONTROL FOR SAFETY (PHF/TCS) FOODS NOT MEETING INTERNAL TEMPERATURE REQUIREMENT FOR COLD HOLDING. COS: SAID FOOD WERE DISCARDED. PHF/TCS FOOD SHALL BE KEPT AT PROPER INTERNAL TEMPERATURE OF 41°F OR BELOW FOR COLD HOLDING TO LIMIT GROWTH OF PATHOGENS.	COS
34	RICE, FLOUR, STARCH, AND OTHER FOOD NOT IN ORIGINAL CONTAINER AND NOT PROPERLY LABELED. FOOD NOT IN ORIGINAL CONTAINER SHALL BE PROPERLY LABELED TO EACH	08/04/17

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) NEUSCA LANDATO	Date: 7/05/2017
DEH Inspector (Print and Sign) CLAIRE BARRADI	Date: 07/05/17

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ESTABLISHMENT NAME <u>Panda Express</u>		LOCATION (Address) <u>#1088 W. Marine Corps Dr., Dededo</u>
INSPECTION DATE <u>07/05/17</u>	SANITARY PERMIT NO. <u>170002232</u>	PERMIT HOLDER <u>GUA-PX. LLC</u>

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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	UTATE PROPER IDENTIFICATION OF FOOD.	
35	LIVE ANTS AND DEAD ROACHES FOUND ON THE FLOOR IN THE STORAGE ROOM DOWNSTAIRS (I.E., IN THE BASEMENT). INSECTS SHALL NOT BE PRESENT TO PREVENT CONTAMINATION OF FOOD.	08/04/17
40	ICE SCOOPER BEING STORED IN A BUCKET THAT WAS CLEANED AND SANITIZED THE NIGHT BEFORE. IN-USE UTENSILS SHALL BE PROPERLY STORED IN BETWEEN USE TO PREVENT CROSS-CONTAMINATION.	08/04/17
44	WOMEN BRUSH WITH DIRTY BRISTLES BEING USED TO REMOVE WATER OR FOOD PARTICLES ON WORK DURING COOKING. FOOD AND NON-FOOD CONTACT SURFACES SHALL BE CLEANABLE, PROPERLY DESIGNED, AND CONSTRUCTED TO PREVENT ENSURE PROPER SANITIZATION.	08/04/17
46	FREZERS IN THE STORAGE ROOM IN THE BASEMENT HAVE DARK STAINS/MOLDS ON THE DOOR AND INSIDE STORAGE RACKS. NON-FOOD CONTACT SURFACES SHALL BE CLEAN TO PREVENT CROSS-CONTAMINATION.	08/04/17
52	UNUSED ARTICLES/EQUIPMENT SUCH AS ICE MACHINE, CHILERS, AND FREEZERS FOUND IN THE STORAGE ROOM DOWNSTAIRS; AIR-CONDITIONING UNIT IN THE STORAGE ROOM WAS ALSO LEAKING; FLOOR UNDER STORAGE RACKS AND IN BETWEEN WALLS AND EQUIPMENT HAVE DIRT, DUST, OR DEBRIS. PHYSICAL FACILITIES SHALL BE MAINTAINED CLEAN AND IN GOOD REPAIR TO PREVENT HABITAT OF PESTS.	08/04/17
	PICTURES OF VIOLATIONS WERE TAKEN. ISSUED "B" PLACARD NO-00859.	
	DISCUSSED THIS REPORT WITH MANAGER, NERISSA LAUDATO.	

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Person in Charge (Print and Sign) <u>NERISSA M. LAUDATO</u> <i>[Signature]</i>	Date: <u>7/5/2017</u>
DEH Inspector (Print and Sign) <u>CLAIRE BARADI</u> <i>[Signature]</i>	Date: <u>07/05/17</u>